



Nela means pure. Pure from the gastronomy to the carefully hand-crafted space and materials to the connection between people, culture, and traditions.

At Nela Pop-up with Oscar Salazar, we celebrate the union of live-fire cooking with high-quality and carefully selected ingredients. Our restaurant, with its raw materials, warmth, and dynamic design, provides the perfect backdrop for gathering round the fire to share good food and drink with friends.

Bread and Extras

Crunchy tubers, green mojo and piri-iri chili sauce

Focaccia with tahini, sour cream and chili

G, D, SE

Per Unit

Focaccia and beluga caviar

G, D, F

Seasonal wild mushrooms fitter

G, E

Chicken and coconut Thai donut

G, SE, E

Oyster, fermented chilli, smoked oil

CR, SE, SY

Raw and Cured

Cured Ibérico from Extremadura

King prawn tartare with bone marrow

CR

Seared salmon, watercress, green sauce

F

Scallop, pumpkin, grapefruit, blood orange

F, ML, A

Yellowtail, lemon truffle

F

Vegetables and Salad

Summer tomato salad, stracciatella, harissa dressing

ÇD, MU, N

Celery, carob and walnuts

A, N, SD

Roasted leeks, mustard dressing, belper knolle

MU, D

Roasted carrots, pollen, pickles and labneh

L, SD

Creamy truffled potato omelette

E, D

Avocado or potato, sour cream, beluga caviar

D, F

Corn tempura

G, SY, E

Fish, Seafood and Meat

Fresh grilled langoustine 2 Pieces (Mk/Price)

CR

King crab leg, fennel and corn cream

CR, D

Octopus, butter beans

D, ML

Robata-grilled turbot, Jerusalem artichoke confit, and beurre blanc

D, F, SY

Half lobster, guajillo butter, mandarin

D, CR

White prawn, garlic sofrito, pimentón de la Vera and crispy shell

CR

Slow-cooked short rib

Beef ribeye 300g

Wagyu japanese A5, shimeji 100g

SY

If you would like a special portion size, please inform your server.

Desserts

Cheese cake with fig

D

Nela tiramisu

D, E

Millefeuille, açai, miso

D, G, N

Pear, kaffir, coriander

D, E, N

Sweet dreams

Nela Pop-up with Oscar Salazar is the ultimate culinary concept: bold, fire-kissed flavors with a Mediterranean soul. Brought to life by the acclaimed chefs behind Nela in Amsterdam and Ibiza's own Óscar Salazar, it unfolds in the unparalleled setting of 7Pines Resort Ibiza.

This exclusive 2025 pop-up invites you to discover seasonal, locally sourced ingredients transformed with precision and passion. Set against the stunning backdrop of 7Pines, each dish is a carefully crafted creation—where purity meets bold innovation.

Welcome to a new chapter in Ibiza's culinary story.

All raw fish and seafood served have been previously frozen at -20°C for a minimum of 48 hours. All prices are in EUR. Nuts (N), Lupin (LU), Dairy (D), Eggs (E), Fish (F), Celery (C), Mustard (MU), Sulphur Dioxide (SD), Molluscs (ML), Sesame Seeds (SE), Crustacean (CR), Soya (SY), Gluten (G), Peanut (P).